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# ***SUBITO COTTO OVENS*** ***USER MANUAL***

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**USER MANUAL**  
Non professional gas or wood fired oven



**FOR YOUR SAFETY: READ THIS MANUAL**  
**KEEP THIS MANUAL FOR FUTURE REFERENCE**

**THE MANUFACTURER RESERVES TO CHANGE THE GRAPHICS AND CHARACTERISTICS OF THE PRODUCT AT ANY TIME WITHOUT NOTICE: THE IMAGES REFER TO THE MATERIAL AVAILABLE AT THE MOMENT.**

Summary

SPECIFICATIONS .....	3
GENERAL INFORMATION .....	7
ADDITIONAL WARNINGS FOR GAS MODELS .....	9
REMOVE PACKAGING.....	9
INSTALLATION .....	9
CONNECTION MODELS TO LPG or PROPANE.....	10
CONNECTION OF METHANE MODELS .....	11
SOSTITUZIONE BATTERY IGNITION AA 1.5 Volt (GAS MODELS ONLY) .....	12
ASSEMBLING THE SUPPORT AND POSITIONING THE OVEN .....	13
SPECIFIC STABILITY INSTRUCTIONS.....	13
OVEN CLEANING AND MAINTENANCE.....	14
IGNITION OVEN WOOD-BURNING MODELS .....	15
IGNITION OVEN GAS MODELS .....	16
OVEN CONTROLS .....	16
WARRANTY (CUSTOMIZE) .....	17
MOCA REGULATION .....	17

## SPECIFICATIONS

### Thank you for choosing SUBITO COTTO!

Subito Cotto is a real small and light wood-burning oven, ideal for residential use, with a roof and dome made entirely of high quality refractory concrete. Available in combined wood-gas version.

As in traditional wood-burning ovens, once the cooking temperature is reached, the oven maintains this temperature for a long time, even after the fire or flame has gone out. Immediately cooked it is ideal for cooking Italian pizza, but it is also suitable for cooking other foods such as bread, meat, fish, vegetables and sweets.

All Subito Cotto models are ready to use. They must not be assembled, insulated or finished. They are lightweight and can be transported and used even in small spaces such as terraces, kitchens or gardens. Their consumption of wood and gas is also very low. Both wood and gas versions reach a cooking temperature of:

- 450 °C (850 °F) in just 30 minutes for IMMEDIATELY COOKED 60
- 450 °C (850 °F) in just 40 minutes for IMMEDIATELY COOKED 80
- 450 °C (850 °F) in just 55 minutes for IMMEDIATELY COOKED 100
- 450 °C (850 °F) in just 30 minutes for SUBITO COTTO MINI

The gas version of the oven is equipped with a Made in Italy burner and can be used with propane, LPG or methane.

SUBITO COTTO		
Model	SUBITO COTTO 60 (Mod. 60 cm Ø)	Gas or wood-burning model
	SUBITO COTTO 80 (Mod. 80 cm Ø)	Gas or wood-burning model
	SUBITO COTTO 100 (Mod. 100 cm Ø)	Gas or wood-burning model
	SUBITO COTTO MINI (Mod. 40 cm Ø)	Gas-only model
Gas models technical details		
MINI	<i>Thermal Potential &gt; MIN 2KW – MAX 6KW</i> <i>GAS Pressure &gt; From 15 -25 mbar</i> <i>GAS Pipe Size &gt; ½ Inches</i> <i>Burner Weight &gt; 1,7 Kg</i>	
60 / 80	<i>Thermal Potential &gt; MIN 7KW – MAX 15KW</i> <i>GAS Pressure &gt; From 15 to 25 mbar (methane)</i> <i>GAS Pressure &gt; From 25 to 50 mbar (LPG)</i> <i>GAS Pipe Size &gt; ½ Inches</i> <i>Burner Weight &gt; 7 Kg</i>	
100	<i>Thermal Potential &gt; MIN 8KW – MAX 24KW (methane)</i> <i>Thermal Potential &gt; MIN10 KW – MAX 24KW (LPG)</i> <i>GAS Pressure &gt; From 15 to 25 mbar (methane)</i> <i>GAS Pressure &gt; From 25 to 50 mbar (LPG)</i> <i>GAS Pipe Size &gt; ½ Inches</i> <i>Burner Weight &gt; 7 Kg</i>	

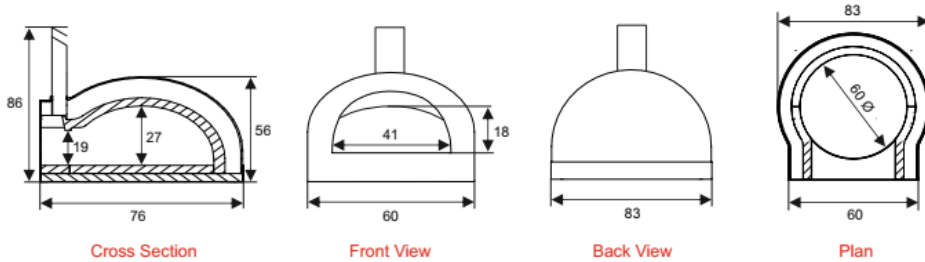
<b>Limitation and use conditions</b>	
Installation	The SUBITO COTTO is not a construction product (EU Regulation 305/2011) and is not designed to be incorporated in a building. The product is designed, built and sold as "transportable"
Use intended for	Non-professional
Areas of use	Outdoor use only
Fuel	Use only with: <ul style="list-style-type: none"> <li>• Wood Only (wood-fired variant)</li> <li>• Methane, LPG, Propane (gas models)</li> </ul>
Minimum storage temperature (without gas connection)	- 40°C
GAS models operating range temperature	+4°C to +40°C (39.20°F – 104.00°F)
Maximum cooking temperature	450°C (850.00°F)

## DIMENSIONS (cm)

### IMMEDIATELY COOKED 60

 Usage: Indoor or outdoor
  1-2 Pizzas Capacity
  Weight 100 Kg
  Pre-Heating Time 30 min. / 450 C° / 850 F°
  Consumption Wood: 4 Kg/h
  Gas: 1,2 Kg/h

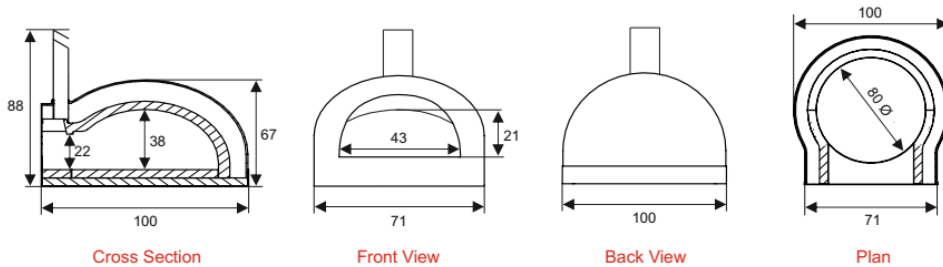
#### Oven Dimensions



### IMMEDIATELY COOKED 80

 Usage: Indoor or outdoor
  3 Pizzas Capacity
  Weight 180 Kg
  Pre-Heating Time 40 min. / 450 C° / 850 F°
  Consumption Wood: 6 Kg/h
  Gas: 1,2 Kg/h

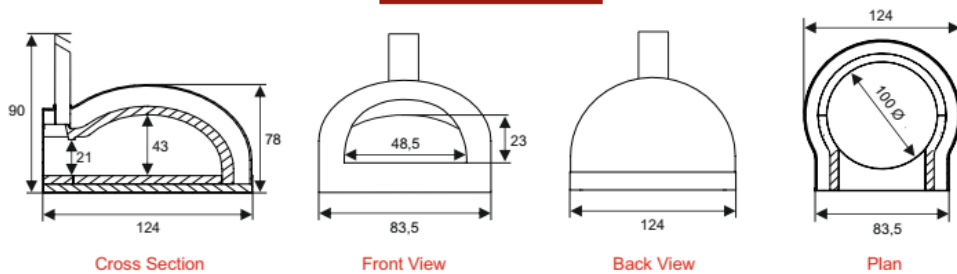
#### Oven Dimensions



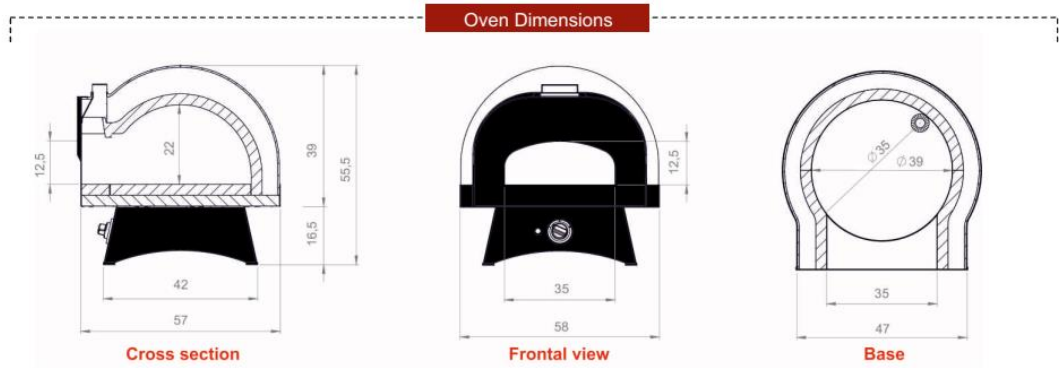
### IMMEDIATELY COOKED 100

 Usage: Indoor or outdoor
  4-5 Pizzas Capacity
  Weight 300 Kg
  Pre-Heating Time 55 min. / 450 C° / 850 F°
  Consumption Wood: 10 Kg/h
  Gas: 1,7 Kg/h

#### Oven Dimensions



## IMMEDIATELY COOKED MINI



**Pictures** (colors and accessories may be different)



**SUBITO COTTO 60**



**SUBITO COTTO 80**



**SUBITO COTTO 100**



**SUBITO COTTO MINI**

## GENERAL INFORMATION



### WARNING

READ ALL INSTRUCTIONS AND WARNINGS BEFORE INSTALLING AND USING THE PRODUCT  
Incorrect behavior may cause damage to property and persons and death.

Please consult the territorial competent authorities for any installation and use restrictions



### WARNING

The oven becomes very hot during use, particularly, at the cooking door, the oven body and at the flue.

Do not leave child and domestic animals unattended while the oven is in use.

At the first ignition of the SUBITO COTTO, smoke of acrid odor may develop, caused by the first heating of the insulation panels, concrete and glue.

If it occurs, don't worry, it is a normal behavior due to the still new materials. In that case, before introducing food, it is necessary to wait until the emanation of smoke and smell ceases.

High temperatures could change the colors of the oven; don't worry this is a normal reaction of materials.



### WARNING Hot surfaces

The oven is equipped with insulating layers, but the external parts could still overheat; always use suitable clothing and protective gloves against heat.



Always open the door with the special handle and using protective heat-resistant gloves.  
Do not touch the external surfaces and the flue during use.

## PLEASE READ THE FOLLOWING WARNINGS FOR A SAFE USE

- The oven has an identification label with technical details and serial number written on it
- Do not remove labeling
- Upon purchase, the SUBITO COTTO oven is protected by materials to prevent damage during transport.
- Before using the oven, it is mandatory to remove all parts of the packaging and any protective films
- Dispose packaging in accordance with current legislation
- Use the product only outside
- When not in use, store the oven indoors or protecting it with a waterproof cloth that still allows free access to air
- Place the oven on a flat and stable surface suitable to withstand the weight of the product
- The product must be positioned in such a way that easy and safe use is guaranteed
- Place the oven away from objects could be damaged
- Place the oven away from electrical cables and other electrical parts
- Do not park cars or other vehicles near the oven during use
- The oven is a transportable product. Do not incorporate the oven into building.
- Do not put the plastic in the hot oven. The plastic could melt and burn causing damage to the oven and causing health and safety hazards
- To cooking Use only high temperatures resistant tools
- Never put flammable substances or objects into the oven
- Keep flammable materials, objects, and liquids away from the oven
- When the flame is lit do not leave the oven unattended
- Don't expose yourself to heat for too long time
- Never keep the gas burner at maximum for too long time
- Don't disconnect the gas pipe or other gas connection while the oven is using
- Do not color or painting the oven
- Do not apply or attach object on the oven
- Keep children away from the oven during use
- Keep pets away from the oven during use
- To ignite the gas oven, use the built-in piezoelectric only
- Use only natural charcoal for wood-burning models
- Do not burn wood on gas oven models
- Do not use the oven if damaged or malfunctions
- Do not move the oven during use. The oven should be moved by 3-4 adult people when is cold and turned off
- To move the oven, use trans pallet or other mechanical equipment (especially for models without wheels)
- Do not move the oven on inclined surfaces, the oven could fall, damaging it and causing serious injuries to people
- keep the oven away from external fires
- Do not climb or lean on the oven. The oven is very heavy and could fall, causing serious injury to people and animals
- Do not touch the external surfaces and the flue during use
- If the fire is out of control, remove the food from the oven
- Follow the cleaning instructions to keep the oven safe and efficient
- In the event the food or greasy from the food burns, close the oven door and wait a few minutes until the fire is completely extinguished and the oven has cooled down.
- If the oven is equipped with wheels, keep them locked with the brake to avoid unwanted movements
- Do not use the gas oven in windy weather
- Do not use the gas oven in case of very low temperatures
- Do not connect more equipment to the same flue
- Never cover the flue
- Do not modify the flue
- Do not use the oven under gazebos, pergolas, canopies, etc ...
- Do not modify or tamper the oven
- The oven is only for cooking use



## ADDITIONAL WARNINGS FOR GAS MODELS

Gas can be extremely dangerous and may cause explosions, fires, damage property, serious injuries and death.

If you feel the smell of gas:

- 1) Close the gas immediately
- 2) Extinguish any open flames
- 3) Do not use electrical or electronic equipment
- 4) Open the oven door
- 5) Consult a specialized technician immediately

Additional warnings

- Installation of the product must be carried by specialized technician.
- Close the gas supply valve when the oven is not in use
- the oven must only be connected to gas systems or gas cylinders that comply with laws and regulations
- Read the gas cylinder and gas system instruction before connecting the oven.
- Keep any cylinders (even empty) away from the oven
- To avoid damage, protect the gas burner to mechanical stress or impact
- See the color of the flame; a yellow flame is bad combustion: contact a specialized technician immediately
- Use only recommended gas

## REMOVE PACKAGING

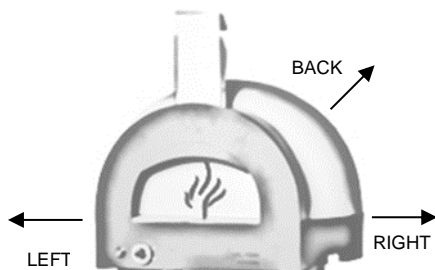


Before using the oven remove the packaging, shock absorber material and the supporting wooden footboard.

To remove the packaging and footboard use mechanical hazard protective gloves (EN 388) and protective goggles (EN 166) to avoid injuries.

## INSTALLATION

During use, the external temperatures of the oven can exceed 50 ° C. Keep away flammable materials and substances, combustibles and objects that could be damaged by heat. Place the oven at a distance as in the picture below.



Minimum distance from walls and flammable materials

RIGHT 50 cm  
LEFT 50 cm  
BACK 50 cm

All models must be placed on a stable and non-flammable plane.

## CONNECTION MODELS TO LPG or PROPANE

For installation, call a specialized technician. Make and check all connections before using the oven

### General information



#### WARNING

LPG is heavier than air and can settle on the ground  
Beware empty gas cylinders. Some gas may still in the cylinder

- Avoid shocks and any mechanical stress to the cylinders
- Place the cylinder away from other objects
- Place the cylinder in ventilated environments
- Place the cylinders away from sources of heat and sunlight
- The LPG cylinder must be transported, installed, and stored in vertical position.
- Never place the replacement gas cylinder near the oven
- Never subject LPG cylinders to temperatures of 50 ° C (120 ° F) or higher
- Always close the gas valve before disconnecting the cylinder
- Check gas valve is closed when the oven is not in use or during cleaning and/or maintenance operations
- Replace the cylinder only when the oven is off and away from fire and heat sources
- Connect the oven to LPG cylinders only, not to gas systems or fixed tanks
- Replace the gas pipe Periodically
- Do not twist the gas pipe
- Before each use the oven, check gas pipe does not have cracks, cuts, abrasions and / or other damage
- Do not use the oven if gas pipe is damaged

What you need for installation:

- (a) CE EN 14800 diameter DN 12mm flexible pipe length 1.5 meters (not supplied)
- (b) Pressure regulator with a flow rate of up to 4 kg per hour (not supplied). Pressure regulator outlet pressure:
  - 1. Gas G30 between 25 to 45 mbar
  - 2. Gas G31 25 a 45 mbar
- (c) Teflon tape (not supplied)



(a)



(b)



(c)

### Procedure

- 1) Insulate the LPG gas connection of the oven with Teflon tape and screw in the connection connector
- 2) Connect the pipe to the oven
- 3) Screw the gas regulator into the gas cylinder valve and with your hands turn the bolt counterclockwise.
- 4) Use a special LPG regulator key to tighten perfectly without damaging the valve gasket compromising its watertightness
- 5) Connect the pipe with the pressure regulator from the gas
- 6) Screw the hose to the oven and help yourself with a special key to tighten perfectly
- 7) Apply a little soap and water solution to all connection points.
- 8) Open the valve of the gas cylinder, but without turning on the oven.
- 9) Check that no air-bubbles are where the soap and water solution has been applied
- 10) If you see bubbles, replace the parts where you see it
- 11) If no bubbles are seen, place the opening of the LPG cylinder valve facing the back of the oven. Now you can turn on the oven



**CAUTION:** Only if no bubbles are seen you can turn on the oven

## CONNECTION OF METHANE MODELS

For installation, call a specialized technician. Make and check all connections before using the oven. Please check your gas system comply with the 22 January 2008 n°37 Ministerial Decree.

### General information

- Check all gas connections before using the oven.
- Ensure that the gas shut-off tap is closed when the oven is not in use or during cleaning and/or maintenance operations
- Replace the gas pipe every 2-3 years
- Do not twist the gas pipe.
- Before each use of the oven, make sure that the gas pipe does not have cracks, cuts, abrasions and other damage.
- Do not use the oven if the pipe is damaged.

### What you need:

- (a) UNI EN 15266:2007 flexible pipe diameter or (b) galvanized pipe Ø 1/2" or equivalent copper tube Ø 1/2" in steel or copper (not supplied)
- (c) Interception tap DIN EN 331 (not supplied)
- (d) Teflon tape (not supplied)



(a)



(b)



(c)



(d)

### Procedure

- 1) Insulate the methane gas connection of the oven with Teflon tape
- 2) Screw the connecting connector.
- 3) There must be a DIN EN 331 immersion tap between the wall power supply and the connection pipe to the oven
- 4) Connect the pipe to the wall power supply
- 5) Screw the pipe to oven and help yourself with a special key to tighten perfectly
- 6) Apply a little soap and water solution to all connection points.
- 7) Open the gas valve without turning on the oven.
- 8) Check that no bubbles are where the soap and water solution has been applied
- 9) If you see air bubbles you replace the parts where you see it
- 10) If no bubbles are seen, you can turn on the oven



**CAUTION:** Only if no bubbles are seen you can turn on the oven

## SOSTITUZIONE BATTERY IGNITION AA 1.5 Volt (GAS MODELS ONLY)



**WARNING:** Perform the procedure with the oven off

To replace the battery proceed as described below:

Passage	What to do	Figure
1	Unscrew and remove the power button "A"	<p>The figure consists of two photographs of the oven's control panel. The top photograph shows a red power button labeled 'A' being unscrewed. The bottom photograph shows a new AA battery being inserted into a compartment labeled 'B'. A yellow warning label is visible in the background of both photos.</p>
2	Remove the old battery and insert the new one into compartment "B" respecting the indicated polarity.	
3	Reinsert and trim the "A" button	
4	Dispose of the old battery in accordance with current legislation	

Step	Action	Picture
1	Unscrew the power button "A"	<p>The picture consists of two photographs of the oven's control panel. The top photograph shows a red power button labeled 'A' being unscrewed. The bottom photograph shows a new AA battery being inserted into a compartment labeled 'B'. A yellow warning label is visible in the background of both photos.</p>
2	Remove the old battery and insert a new battery in the compartment "B", complying with the polarity	
3	Tighten the button "A"	
4	Dispose of the replaced battery correctly.	

### ASSEMBLING THE SUPPORT AND POSITIONING THE OVEN

The metal support (Stand) supplied with the Subito Cotto oven is studied and designed specifically for these models and support the weight of the oven. Without the stand it is necessary to place the oven on a stable and safe plane.

#### ASSEMBLY PHASE

1. Preassemble the entire support, taking care to mount all the screws supplied, without tightening them strongly.
2. Once the stand is placed exactly upright, tighten the screws tightly.

The simple procedure is shown in the photos below:



Once the support is assembled you can place the oven (with 4 legs in the base) above the metal support, adapting the legs to the leg

#### SPECIFIC STABILITY INSTRUCTIONS

1. Make sure that the metal support is well assembled (it is important to mount the support following the instructions as shown in the previous paragraph "assembly and positioning oven").
2. The oven is equipped with 4 handles, move the oven preferably 4 people or using a forklift. This task must be carried out by professionals trained in this type of work.
3. Improper use of the oven and equipment may cause damage to the oven or personal injury.
4. Place the oven above the tripod as described in the "Tripod mounting and oven placement" section.

#### FLOOR OR SUPPORT BASE

The floor on which the oven is placed must have a resistance of at least 10 kg/cm<sup>2</sup> and have a slope of less than 1%.



**CAUTION:** Check the tightening of the wheel (optional) sealing bolts periodically. Tightening should be solid.

## OVEN CLEANING AND MAINTENANCE



**CAUTION:** always clean when the oven is off and cold

Clean the oven to ensure its hygiene, safety, and durability.

- Never use strongly abrasive objects, steel sponges, brushes and / or scrapers so as not to damage the surfaces
- For cleaning use wooden or plastic utensils
- For cleaning do not use chemicals and / or aggressive substances
- Rinse thoroughly with water and dry with a soft microfiber cloth
- Do not wet the gas burner
- Clean the burner with a dry cloth
- Clean the inside of the chimney periodically to avoid deposit of grease and / or soot could cause fire



Protect respiratory tract and eyes during cleaning

OVEN CLEANING		
Part to clean	To do	Interval
Oven interior / cooking chamber	Maintain the maximum temperature 450 ° C (850.00 ° F) for 2-3 minutes. The heat will reduce the organic compounds to dust. When the oven is cold, remove the residues with a delicate brush and finally with a damp cloth	Before and after each use
Exterior of the oven	Clean with a cloth dampened with water or use non-aggressive products such as water and mild soap. Wash off the remaining soap and dry with a dry cloth	Weekly
Gas Burners	Clean with a mild brush and then vacuum the dust residues taking care to not damage the gas burner	Monthly

When the oven is not use, protect with a waterproof cloth without sealing it completely or storing it indoors.



**WARNING:** do not cover the oven when it is hot

## IGNITION OVEN WOOD-BURNING MODELS

Maximum permissible temperature	450°C(850.00°F)
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### ATTENTION

Follow the instructions before turning on the oven  
Do not use flammable liquids or other fuels to ignite the oven  
Make sure there are no flammable materials near the oven  
Ensure that the minimum safety distance is respected  
Do not use wood treated, painted, resinous and / or with nails, staples, etc ...

### WHICH WOOD TO USE

- Use natural charcoal or small dry wood
- Do not use damp or wet wood

### IGNITION PROCEDURE

1. Put a small amount of wood in the center of the combustion chamber or slightly to the side
2. Light the fire with a few straw-tablet "light fire"
3. Do not leave lighters or other flammable materials nearby
4. When the flame is a lively flame, close the door to allow air to enter the combustion chamber
5. Add larger pieces of wood gradually to get a livelier flame.
6. Add wood gradually for about 10-15 minutes depending on the size of the SUBITO COTTO. Larger ovens need more time to warm up
7. Don't put too much wood at once
8. When you have a good layer of burning coal move it with the help of a special metal tool to make room for food.
9. When the temperature of the refractory hob is correct you can start cooking food

### HOW TO PUT OUT THE FIRE

1. To turn off the heat close the oven door and wait for complete cooling.
2. When the fire is off, and the oven is completely cold you can remove the embers perform the cleaning



### CAUTION

Never put hot coals or ashes on the ground, on the patio or near plants or trees.







## IGNITION OVEN GAS MODELS

Maximum permissible temperature	450°C(850.00°F)
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## OVEN CONTROLS



POS.	ICON/BUTTON	DESCRIPTION
1		Flame adjustment selector
2		Pilot flame ignition button
A		Pilot flame
B		High flame
C		Low flame
D		Switching off





### CAUTION

Follow the instructions before turning on the oven.  
Check all gas connections before using the oven  
The gas control must be in the (D) "OFF" position  
Turn on the oven only with the door open  
During the ignition keep body and face at one  
distance of at least 50 cm from the opening of the oven door  
In the first ignitions it may be necessary to keep the knob pressed in the position of  
ignition for a few seconds to allow the gas to flow inside the pipes.

### IGNITION PROCEDURE

1. To ignite the pilot flame (ignition) it is necessary to press and rotate the burner knob (1) from the off position (D) to the spark symbol (A)
2. At the same time press the power button (2)
3. At this point a small pilot flame will be visible.
4. You can then release the power button (2) by keeping the burner knob (1) pressed for a few more seconds.
5. Release the burner knob (1) and turn it counterclockwise from the symbol to the large flame symbol (B) to preheat the oven
6. You can adjust the flame by turning the burner knob from the small flame symbol (C) to the large flame symbol (B) and vice versa

### SHUTDOWN PROCEDURE

- To extinguish the flame of the main burner and leave only the pilot on, place the knob on the symbol (A)
- To completely extinguish the main burner and the pilot flame you need to place the knob at position (D)

### WARRANTY

In compliance with Italian and EU regulations, subito COTTO ovens by TEK REF s.r.l. enjoy a legal guarantee of 24 months from the date of purchase. At the end of the warranty period, any repair will be borne by the consumer. To take advantage of the warranty it is necessary to keep the invoice or the purchase receipt.

The warranty does NOT cover damages related to:

- Improper use of the oven
- Voluntary and/or involuntary tampering
- Use of fuels other than those recommended
- Lack of cleanliness and/or maintenance
- Poor state of conservation attributable to the Customer
- Damage caused by aggressive cleaning substances
- Damage to burners and / or other parts of the oven attributable to the Customer
- Damage due to exceeding the expected temperature

### MOCA REGULATION

This equipment, in the parts intended to come into contact with food substances, complies with the requirements of Regulation (EU) 2023/2006 and Regulation (EU) 1935/2004

Parts in contact with food: Refractory internal base

### TEK REF SRL

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